Christmas 2025

Artist Sandra Casey

Season's
Greetings

Double Chocolate Coca Cola Cake

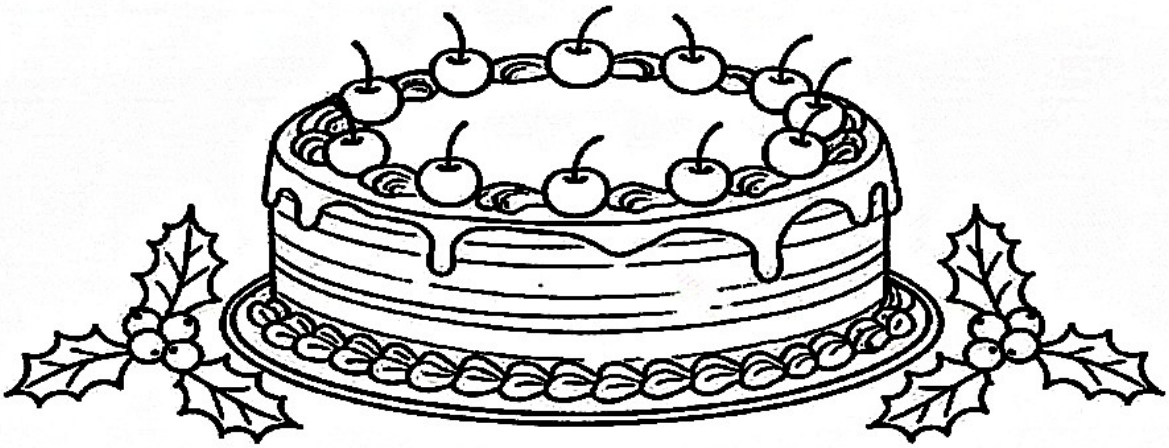
1 cup Coca Cola (real thing, not diet)
1/2 cup oil
1 stick butter
3 Tablespoon cocoa
2 cups sugar
2 cups flour
1/2 teaspoon salt
2 eggs
1/2 cup buttermilk
1 teaspoon baking soda
1 teaspoon vanilla

Frosting:

1 stick butter
3 Tablespoon cocoa
6 Tablesppon of cream or milk
1 teaspoon vanilla extract
3 3/4 cups confectioner's sugar

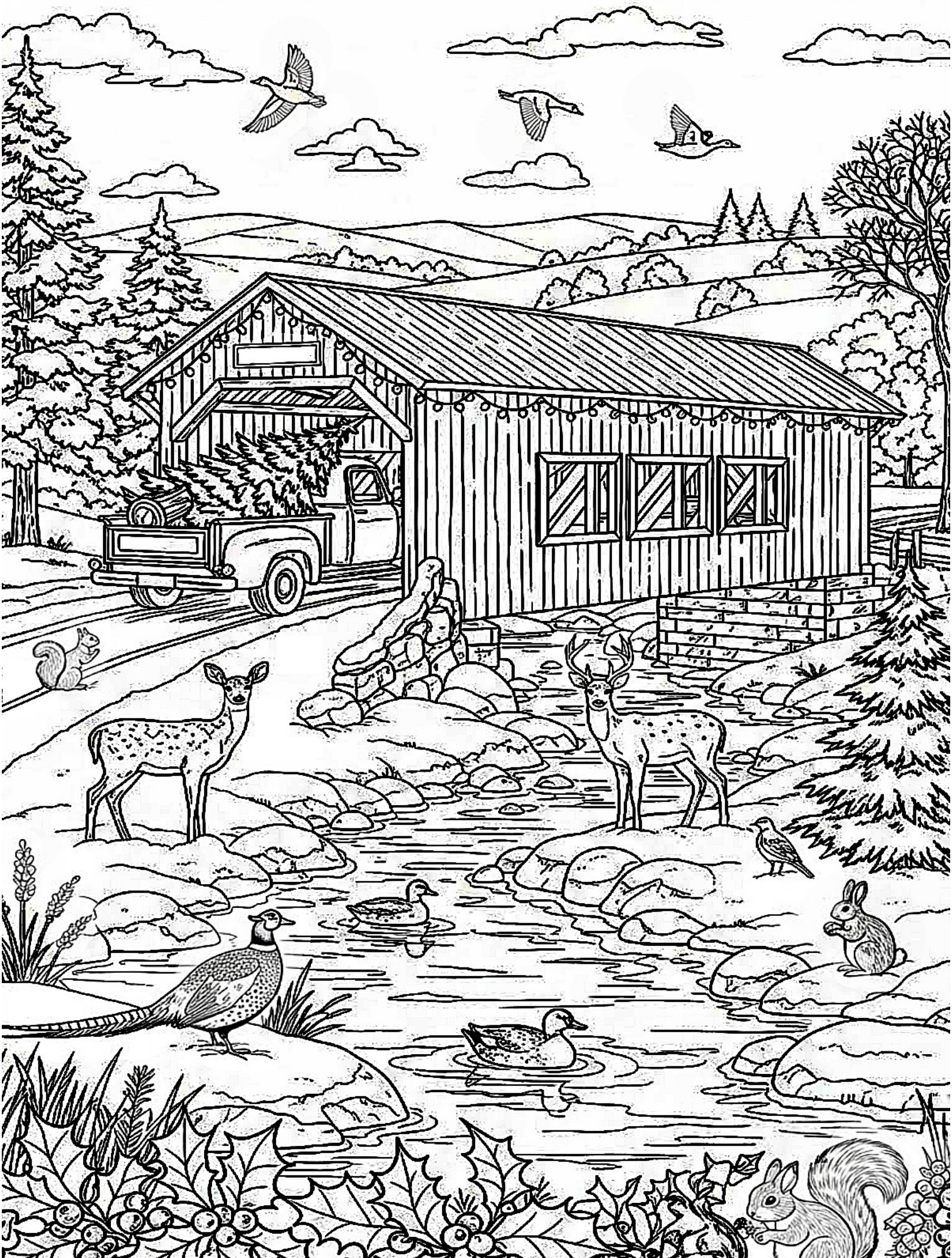
In a saucepan, mix Coca Cola, oil, butter and cocoa and bring to a boil. in another bowl. combine the sugar, flour and salt. Pour the boiling Cola mixture over the flour mixture and beat well. Add the eggs, buttermilk, soda and vanilla and beat well. Pour mixture into a greased and floured 13 x 9 inch baking pan and bake at 350 degrees or 20 to 25 minutes. Remove pan. Cool for about 10 minutes before frosting.

Frosting: In a saucepan, combine the butter, cocoa, and milk. Heat until the butter melts. Beat in the remaining ingredients and spread on the cake while it's still warm. Enjoy!

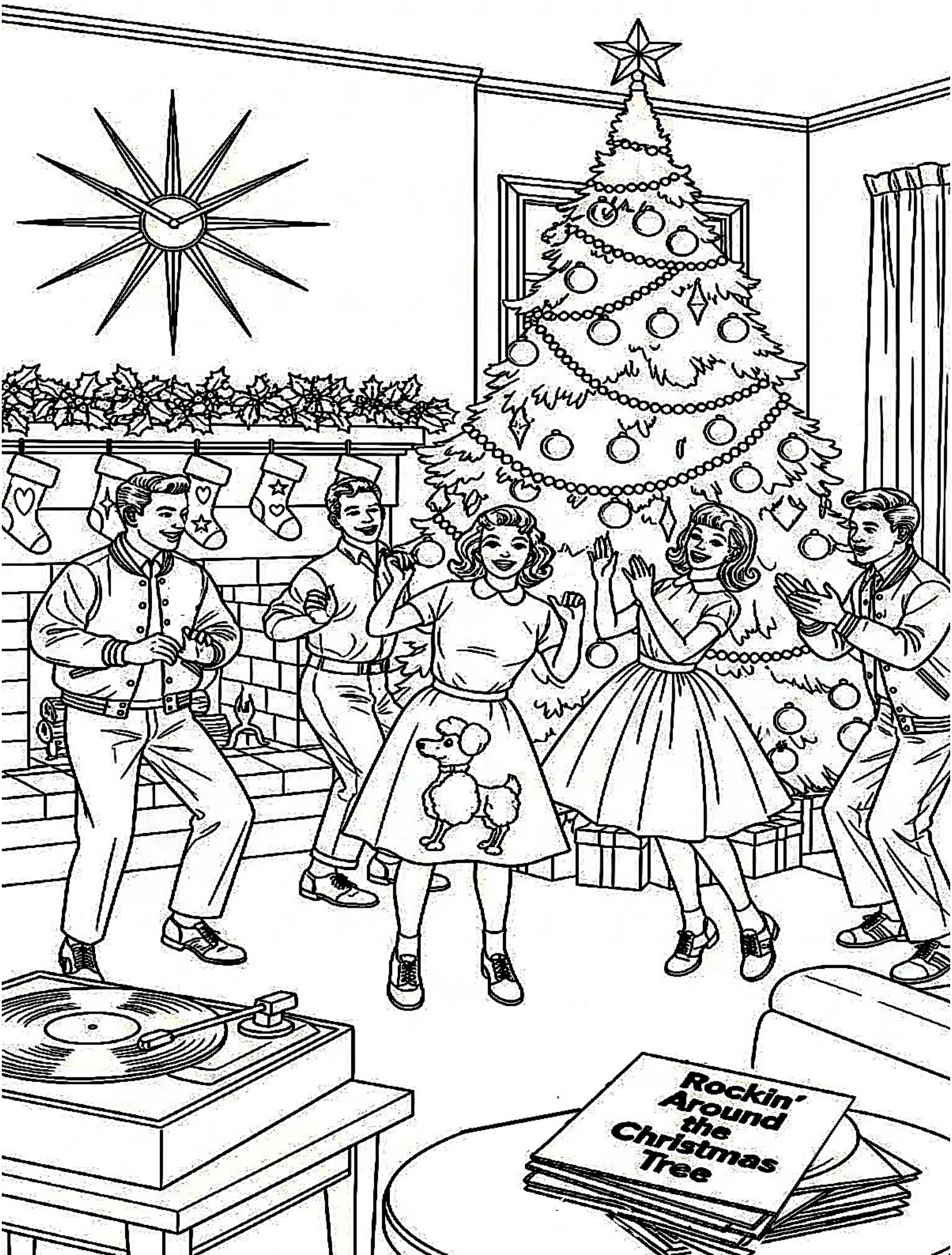


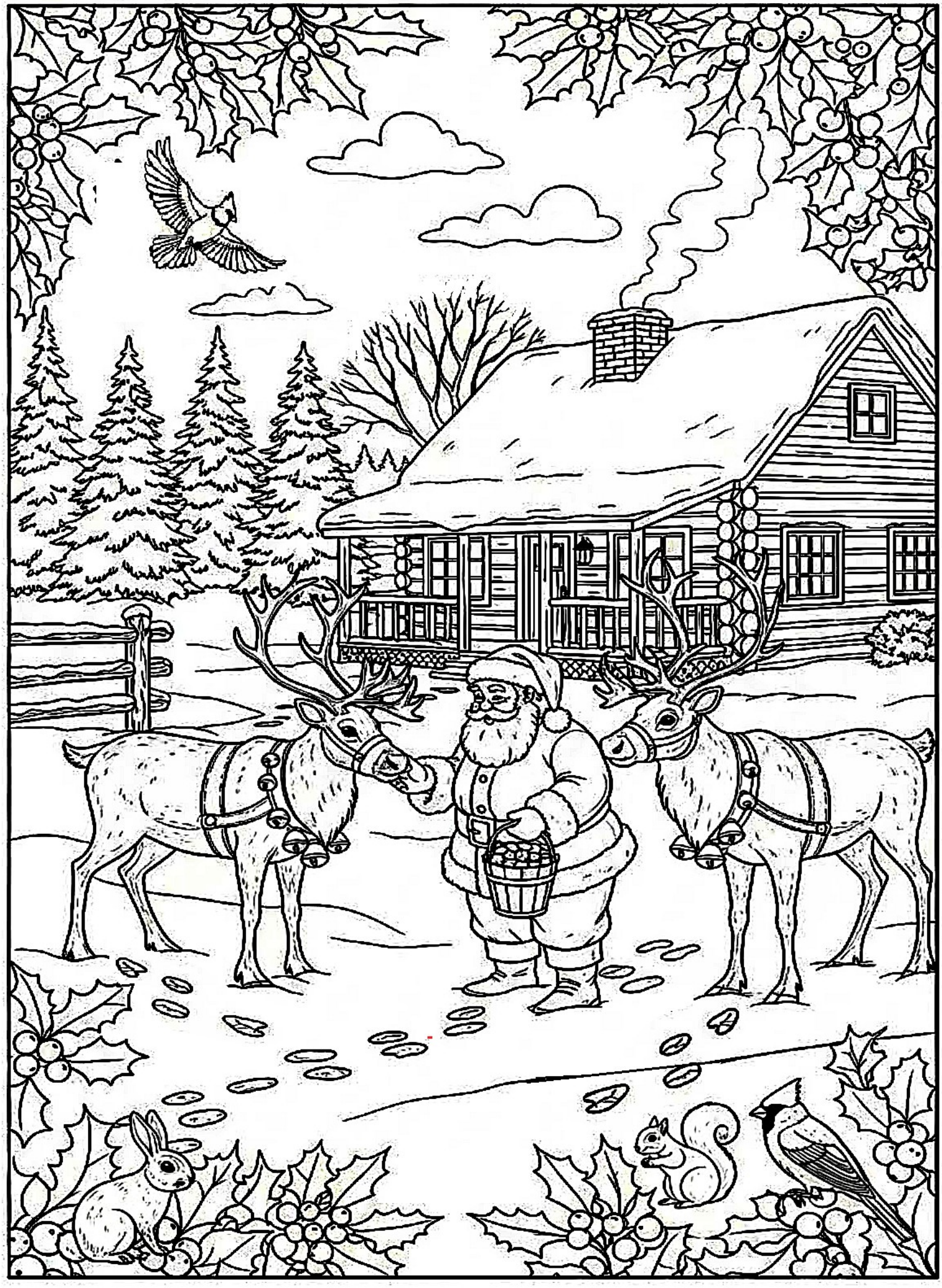
HERE COMES
SANTA
CLAUS

Tis the
Season



JINGLE
BELLS


Rockin' Around the Christmas Tree



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Rockin' Around the Christmas Tree